



Dinner Menu

5:30 pm - 9:00 pm

OPENERS

4X GOLDEN BEAR CHARCUTERIE FOR TWO 28
4X GOLDEN BEAR CHARCUTERIE FOR FOUR 44
Chef's choice of assorted dry meats, imported and domestic cheeses, dried fruit and nuts

CALAMARI FRIES 18
Lemon, spicy marinara

SPINACH & ARTICHOKE DIP 16
Boursin, artichoke hearts, baby spinach, grilled garlic baguette


CHILLED SHRIMP COCKTAIL 21
Cocktail sauce, lemon, citrus gel *gf*


ROASTED CAULIFLOWER & TEMPURA ASPARAGUS 15 
Tzatziki sauce, lemon oil, parsley


ROASTED BRUSSELS SPROUTS 14
Pancetta, Granny Smith apples, sunny side-up egg, apple cider

SOUP & SALAD

SOUP DU JOUR 9
Chef's special soup of the day

ARUGULA SALAD 16 
Pear, pomegranate seeds, toasted almonds, blue cheese, balsamic reduction, estate olive oil *gf*
Add: Chicken Breast 9 Shrimp 10

THE VINEYARD ROSE SALAD 15 
HALF SALAD 10
Field greens, cucumbers, roasted grapes, dried cranberries, local chèvre, candied pecans, white balsamic vinaigrette
Add: Chicken Breast 9 Shrimp 10

SOUTH COAST CAESAR SALAD 14 
HALF SALAD 9
Hearts of romaine, egg, parmesan cheese, olive bread crouton, Estate olive oil
Add: Chicken Breast 9 Shrimp 10

ICEBERG WEDGE SALAD 15
Crumbled blue cheese, applewood smoked bacon, pickled red onions, heirloom cherry tomatoes, chives, blue cheese dressing
Add: Chicken Breast 9 Shrimp 10

SIDES

Wild mushrooms 9
Yukon potato puree 8
Sautéed asparagus 7
Side of scallop 11
Roasted Brussels sprouts 8
Sautéed spinach 7
French fries 6



For our guests who prefer a digital menu

gf - Gluten Free

 Features our South Coast Olive Oil Co. estate-grown olive oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. An 18% service charge will be added to all parties of 8 or more. We are unable to split checks for parties of 8 or more.

ENTRÉES

PENNE PASTA 28
Seasonal garden vegetables, parmesan cheese, parsley, pesto
Add: Chicken 9 Shrimp 10
Pairs with South Coast Sauvignon Blanc

SKUNA BAY MISO SALMON 38 
Nori rice, edamame, baby bok choy, soy caramel, scallions, sesame seeds
Pairs with Wild Horse Peak Tempranillo

SALMON CREEK FARMS PORK CHOP 38
Yams puree, charred Brussels sprouts, kale, grape chutney, cipollini onion, leek ash
Pairs with South Coast Winery 'Group Therapy'

STRIPED SEA BASS 34 
Smashed fingerling potatoes, haricot verts, caper butter beurre blanc, chervil
Pairs with South Coast Winery Pinot Grigio

CREOLE JAMBALAYA 38
Sofrito, pork bell, blackened shrimp, andouille sausage, grilled chicken, tomato sauce
Pairs with Sauvignon Blanc

ROASTED JIDORI CHICKEN BREAST 32
Pommes puree, heirloom carrots, peas, cipollini onion, celery ribbons, natural jus
Pairs with South Coast Winery Grenache Blanc

SEARED DAY BOAT SCALLOPS AND SHRIMP 52
Pommes puree, roasted asparagus, hot sauce caviar, micro greens, chicken jus
Pairs with Carter Estate Winery Chardonnay

NEW ZEALAND LAMB RACK 58
16 oz Lamb rack, roasted potatoes, spiced cipollini onions, pomegranate jus, thyme
Pairs with Wild Horse Peak Zinfandel

GRILLED FILET MIGNON 59
7 ounce filet, confit potatoes, wild mushrooms, asparagus, red wine reduction *gf*
Pairs with Wild Horse Peak Meritage

PRIME STEAK & FRITES 46
10 ounce sliced grilled prime sirloin steak, garlic parmesan pommes frites, compound butter
Pairs with Wild Horse Peak Cabernet Sauvignon

BRAISED BONELESS SHORT RIB 48
White cheddar polenta, roasted root vegetables, natural jus *gf*
Pairs with Wild Horse Peak Touriga Nacional

ANGUS PRIME RIB 56
Baked Potato, asparagus, baby carrots, au jus, creamy horseradish
Pairs with Wild Horse Peak Syrah



SPECIALTY COCKTAILS

BEAUTIFUL DAY 12

Malfy Rosa gin, Aperol, Ruby Cuvée Tranquile, hibiscus, lime

BOURBON SMASH 13

Buffalo Trace bourbon, citrus, berries, honey

OLD SAGE'S FASHIONED 13

Buffalo Trace bourbon, orange bitters, sweet sage

WATERMELON SLIDE 13

Lunazul tequila, watermelon, lime,
orange bitters, simple

LAVENDER LEMONADE 12

Wheatley vodka, house-steeped lavender lemonade

SMOKEY PEACH PALOMA 12

El Silencio Espadin mezcal, peach nectar, grapefruit juice,
simple, lime

ST. CARTER'S GIMLET 13

Tito's vodka, rosemary, citrus, mint

MANGO MARGARITA 13

Lunazul tequila, mango, citrus, Tajin

BEER & WINE

BUBBLES BY GLASS / BOTTLE

Brut 10 / 32

Vineyard Rosé Sparkling 10 / 32

Sparkling Pinot Grigio 10 / 36

Ruby Cuvée 10 / 36

Sparkling Gewürztraminer 10 / 36

WHITE WINE BY GLASS / BOTTLE

Sauvignon Blanc 10 / 30

Reference Chardonnay 12 / 34

Sans Chêne Chardonnay 10 / 30

Carter Estate Chardonnay 14 / 40

Grenache Blanc 10 / 30

Pinot Grigio 10 / 36

Viognier 12 / 24

Riesling 10 / 30

Muscat Canelli 10 / 30

Gewürztraminer 10 / 30

Dry Gewürztraminer 11 / 32

White Romanza 10 / 30

ROSÉ BY GLASS / BOTTLE

Rosé of Tempranillo 10 / 30

Merlot Rosé 10 / 30

Grenache Noir Rosé 10 / 30

RED WINE BY GLASS / BOTTLE

Pinot Noir "Santa Lucia Highlands" 15 / 53

Wild Horse Peak Cabernet Sauvignon 14 / 47

Wild Horse Peak Merlot 12 / 34

Wild Horse Peak Meritage 14 / 47

Wild Horse Peak Syrah 14 / 47

Wild Horse Peak Zinfandel 10 / 30

Penrose Blend Carter Estate 14 / 47

Grenache 10 / 30

Wild Horse Peak Tempranillo 10 / 30

Wild Horse Peak Touriga Nacional 12 / 34

Red Romanza 10 / 30

Group Therapy Red Blend 12 / 38

BEER ON TAP

Rotating craft beers. Please see server for selections

BOTTLES & CANS

Mikkeller California Dream | Pilsner 10

Stone Buenaveza | Mexican Lager 6

Refuge Brewing Blood Orange Wit | Witbier 8

Mother Earth Cali Creamin' | Cream Ale 7

Pizza Port Chronic Amber | Amber Ale 8

Mikkeller Windy Hill | Hazy IPA 9

Beachwood Brewing CitraHolic | West Coast IPA 10

Alesmith Nut Brown | Brown Ale 7

Fremont Brewing Darkstar | Imperial Oatmeal Stout 10

Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6

Brooklyn Brewery Special Effects | N.A. 6